

# IN THE CLAIMS

Please amend claims 10, 11, 14 and 15 as follows:

2 10. (Once amended) A method for using a flexible cutting sheet for food  
preparation, comprising the steps of:  
4 providing a sheet of flexible resilient plastic material having no tendency to curl  
when placed on a flat surface and having a width greater than six inches and  
6 a length greater than ten inches, said plastic material having hardness  
8 means and thickness means for inhibiting perforation by a knife when food  
10 articles are cut upon it and said plastic material having flexibility means for  
12 accommodating flexure of said sheet into an arcuate trough shape having  
14 sufficient cantilever beam strength when flexed around a longitudinal  
16 centerline and held proximate a first end to support an article spaced at least  
18 ten inches from said first end weighing at least five ounces;  
placing said sheet on a flat surface;  
placing a food article on said sheet;  
cutting said food article on said sheet using a knife to produce cut pieces;  
flexing said sheet to define an arcuate trough shape;  
lifting said sheet in said arcuate trough shape off said flat surface to support said  
cut pieces; and  
funneling said cut pieces off said sheet in said arcuate trough shape.

2 11. (Once amended) A flexible cutting sheet for food preparation,  
4 comprising:  
6 a sheet of flexible resilient plastic material;  
8 said sheet having means for resisting curling when placed on a flat surface;  
10 said sheet having a width greater than six inches and a length greater than ten  
12 inches.

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8 said sheet having hardness means and thickness means for inhibiting perforation  
by a knife when food articles are cut upon it; and  
10 said sheet having flexibility means for accommodating flexure of said sheet into an  
arcuate trough shape having sufficient cantilever beam strength when flexed  
around a longitudinal centerline and held proximate a first end to support an  
12 article spaced at least ten inches from said first end weighing at least five  
ounces.

2 14. (Once amended) A method for using a flexible sheet for cutting and  
handling food articles thereon, comprising the steps of:  
providing a sheet of flexible resilient plastic material having lay-flat characteristics,  
4 a width greater than 6 inches and a length greater than 10 inches;  
6 said plastic material having a Rockwell hardness between 72 and 90;  
8 said plastic material having a thickness between 0.015 inches and 0.030 inches;  
10 said sheet having sufficient cantilever beam strength when flexed around the  
longitudinal centerline and held proximate a first end to support an article  
spaced at least 10 inches from said first end and weighing at least 5 ounces;  
12 placing said sheet on a flat surface;  
placing a food article on said sheet;  
14 cutting said food article on said sheet using a knife to produce cut pieces;  
flexing said sheet to define an arcuate trough shape;  
16 lifting said sheet in said arcuate trough shape off said flat surface to support said  
cut pieces; and  
funneling said cut pieces off said sheet in said arcuate trough shape.

2 15. (Once amended) A method for using a flexible cutting sheet for food  
preparation, comprising the steps of:

**Please add the following new claims:**

[AMDATHOM98.117]